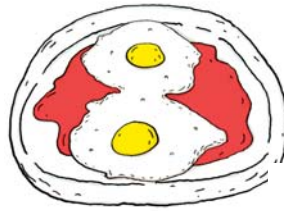


Brunch Menu

Chilaquiles rojos con huevos fritos \$12

Red chilaquiles with fried eggs



Taco de huevo frito \$3

Fried egg taco

Huevos divorciados \$8

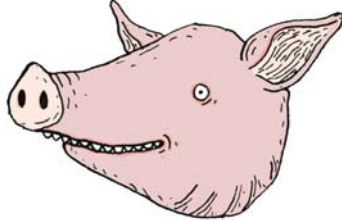
Divorced eggs. Fried eggs on top of tortillas, one with red sauce, one with green sauce

Chilaquiles blancos con huevos fritos \$12

White chilaquiles with fried eggs

Tacos de chicharrón prensado \$15

Pressed pork belly tacos



Carnitas \$15

Michoacán style pork

Torta ahogada \$10

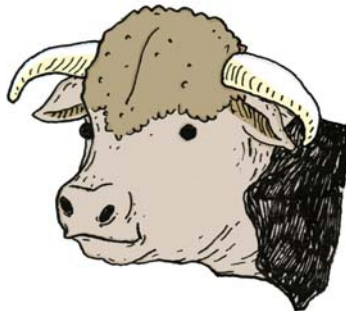
Carnitas sandwich soaked in spicy red salsa

Tacos campechanos \$10

Carnitas and pork rinds tacos

Enfrijoladas con tasajo \$15

Beef filet strip served over tortillas stuffed with cheese, covered in bean sauce



Tacos de tasajo \$12

DF style lean medium rare thin beef filet tacos

Caldo de camarón \$13

Spicy shrimp soup



Panqueques de maíz \$8

2 corn pancakes served with butter and cajeta



Pastel de 5 leches \$8

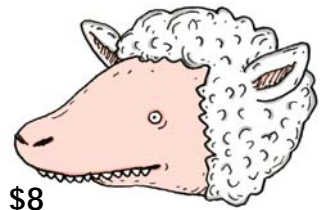
5 leches cake

Empanaditas de ate con queso \$6

2 empanadas stuffed with guava paste and panela cheese

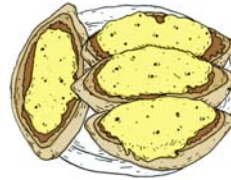
Barbacoa \$15

Lamb barbacoa



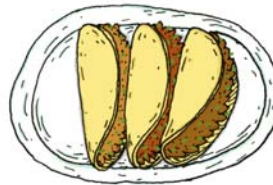
Caldo de barbacoa \$8

Spicy lamb soup with garbanzos



Molletes \$8

Oven baked beans and cheese on top of bolillo bread
Add potato and chorizo for \$4
Add carnitas for \$6
Add fried eggs \$1 each



Tacos de canasta \$3 each

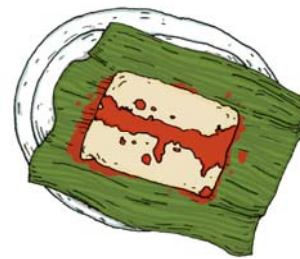
"Sweet tacos" (Pork rinds in green sauce OR Potato and chorizo OR refried beans)

Enchiladas Campesinas \$12.00

Red enchiladas stuffed with panela

Tamal Costeño \$10

Pork tamal with hoja santa and red sauce.
Side of refried beans



Tamales del día \$10

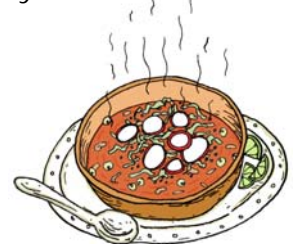
Side of refried beans

Pozole Rojo \$10

Pork and hominy in spicy red broth

Pozole Verde \$10

Chicken and hominy in spicy green broth



Menudo de hongos \$10

Mushrooms in spicy red broth



Salpicón de pollo \$9

Shredded chicken and avocado served on crispy tostadas



Helados y nieves \$10

Ice cream and sorbet (pint only)



Fresh orange juice \$5.00
 Fresh grapefruit juice \$5.00
 Fresh papaya \$5.00
 Bottle of agua fresca \$10
 (Keep the bottle)



Cerveza. Beer

Corona, Corona Light, Indio, Sol, Bohemia, Carta Blanca, Pacifico, Modelo Especial, Negra Modelo, Dos Equis, Dos Equis Lager, Tecate can, Tecate Light can, Victoria \$5

Cocteles. Cocktails

Cuchara house Margarita \$9

Espolon blanco tequila, Pierre Ferrand dry curacao and fresh lime juice. Our take on a timeless classic



Paloma \$9

Espolon blanco tequila, fresh lime juice, chamoy, grapefruit juice and grapefruit soda

Bandido \$9

Sotol, fresh lemon juice, chia seeds and a float of Pimm's #1. An alcoholic variation on Iskate, a beverage of Chihuahua's native Tarahumara people. The chia adds some texture to the drink!

Charlie's devil \$10

Espolon blanco tequila, cucumber, blackberry, fresh lemon juice and ginger beer. Inspired by a classic tequila drink called "El Diablo"



The Division Bell \$10

Sombra mezcal, Aperol, Luxardo Maraschino liqueur and fresh lime juice.

Teibolera \$10

Espolon blanco tequila, fresh grapefruit juice, lime juice, orange liqueur

Bloody María \$10

Espolon blanco tequila and our spicy bloody Mary mix, rimmed with salt

Michelada tradicional \$6

Beer of choice and lime juice served over ice. Salt rim

Michelada con chamoy \$6

Beer of choice, lime and chamoy served over ice. Salt rim

Michelada Cuchara \$9

Beer of choice, lime, chamoy and rum over ice. Salt rim

Michelada Cubana \$9

Beer of choice, lime, home tomato juice over ice. Salt rim

Michelada con tamarindo \$9

Beer of choice, lime and home tamarind juice over ice. Salt rim

Torito del dia \$8

Evaporated milk, vodka and special flavor

Mimosa \$8

Mimosa del día \$8

Pitcher of mimosa \$36



Café de olla \$3.50

Sweetened coffee



Cappuccino \$4.50

Cappuccino con rompopo \$8.50

Cappuccino con cajeta \$6.50

Cappuccino con Xtabentún \$8.50

Café Cubano \$4.50

Americano/ Tea \$3.50

Espresso \$3.50 Double \$5.50

Hot chocolate \$5



Del Maguey Crema de mezcal \$9